



## RECIPE | CUCUMBERS

Gourmet

# CUCUMBER LIME CHEESECAKE BARS



45 min

20 min  
PREP.

25 min  
COOKING



16



easy

## INGREDIENTS

Recipe created by Caeli-Rose White

### For the cheesecake filling:

- 1 lb Pure Flavor® Mini Cucumbers, grated & drained
- 2 8oz packages cream cheese, room temperature
- ½ cup sugar
- ¼ cup fresh lime juice
- 2 eggs, room temperature
- 2 tbsp heavy whipping cream
- 1 tsp lime zest

### For the crust:

- 1 ¼ cup graham cracker crumbs
- ½ cup shredded coconut
- 5 tbsp butter, melted
- 1 tbsp sugar

### For garnish:

- Whipped cream
- Lime wedges
- Lime zest



## DIRECTIONS

- 1 Preheat oven to 350° F. Prepare a 9" x 9" pan by lightly greasing it and lining it with parchment paper. In a small bowl, combine graham cracker crumbs, coconut, butter, and sugar. Mix well to combine. Firmly press the mixture into the bottom of the pan. For a crisper crust, you can pre-bake it in the oven for 4 to 6 minutes. For a softer, crumbly crust, move to the next step.
- 2 Make the cheesecake filling by combining cream cheese and sugar with a mixer. Once combined, add cucumber, lime juice, lime zest, and heavy cream, then mix until smooth. Add in the eggs, one at a time, blending well between each.
- 3 Pour the filling into the pan and smooth out the top with a spatula. Bake for 22 to 25 minutes, or until the top looks cooked, the edges begin to turn golden, and the center is set. Allow the bars to cool completely in the pan, then transfer the pan to the fridge for at least 3 hours before serving. Garnish as desired to serve.

